

METHOD FOR FRACTIONATING COOKING OIL

ABSTRACT

5

10

The invention concerns a method for fractionating cooking oil, in particular frying oil, using a solvent with supercritical pressure. The method is characterized in that it comprises steps which consist in: contacting, in a mixer, the cooking oil with the solvent with supercritical pressure; separating the resulting mixture into two phases in a decanter, namely a light phase and a heavy phase; decompressing the light phase and the heavy phase so as to recuperate the solvent, and the treated oil and the treatment residues respectively.